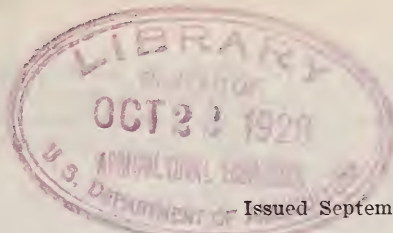


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Issued September, 1928

## United States Department of Agriculture

### SERVICE AND REGULATORY ANNOUNCEMENT NO. 112

#### BUREAU OF AGRICULTURAL ECONOMICS

## OFFICIAL UNITED STATES STANDARDS FOR GRADES OF SLAUGHTER CATTLE

EFFECTIVE JULY 16, 1928

Under Act of Congress Approved May 16, 1928 (45 Stat. 539, 70th Cong.)

UNITED STATES DEPARTMENT OF AGRICULTURE,  
OFFICE OF THE SECRETARY,  
Washington, D. C.

By virtue of the authority vested in the Secretary of Agriculture by the provision in the act of Congress entitled "An act making appropriations for the Department of Agriculture for the fiscal year ending June 30, 1929, and for other purposes," approved May 16, 1928 (45 Stat. 539), for acquiring and diffusing among the people of the United States useful information on subjects connected with the marketing, handling, utilization, grading, transportation, and distributing of farm and nonmanufactured food products, including the demonstration and promotion of the use of uniform standards of classification of American farm products throughout the world, I, W. M. Jardine, Secretary of Agriculture, do prescribe and promulgate the following standards for grades of slaughter cattle, to be known as Official United States Standards for Grades of Slaughter Cattle, and to be in force and effect on and after July 16, 1928, and as long as Congress shall provide the necessary authority therefor, unless amended or superseded by standards hereafter prescribed and promulgated under such authority.

In testimony whereof I have hereunto set my hand and caused the official seal of the Department of Agriculture to be affixed in the city of Washington, this 12th day of July, 1928.



*W M Jardine*  
Secretary of Agriculture.

### DEFINITION OF TERMS

The system of grading livestock and meats, of which the following standards are a part, is based on three grade factors—conformation, finish, and quality. The following are definitions of these terms as used in this system of grading:

**Conformation.**—Conformation is the build, shape, form, or outline of the animal. It ranges from the smooth, plump, well-rounded, well-proportioned conformation of the most highly developed animal yet produced to the most rough, rugged, irregular, disproportioned conformation of the most poorly bred, the thinnest, and the most emaciated animal.

**Finish.**—Finish is fat, but is limited to the fat which appears on the outer surface of the animal's body and on the inner walls of the carcass, and to the

large seams of fat which lie between the more important muscles. Finish involves not only the quantity of fat but also its quality and distribution. Finish ranges from that of the animal whose body is almost completely covered with a smooth layer of firm fat to that of the animal which is totally lacking in any discernible fat.

**Quality.**—Quality consists chiefly in characteristics of the animal's flesh and in external evidence of such characteristics. Hence, it has to do with the texture, tenderness, juiciness, flavor and color of the lean meat, and the external features which serve as indexes to these characteristics. Quality also involves ratios or proportions of flesh to bone, of fat to lean meat, and the distribution of fat throughout the muscles commonly known as "marbling," and the distribution of flesh over the body of the animal. Quality, therefore, ranges from that of the well-fleshed, small-boned, well-proportioned, highly finished animal to that of the extremely thin-fleshed, rough-boned, ill-proportioned animal which possesses a high proportion of bone to flesh and which carries a large proportion of its flesh in the less desirable forequarters.

## CLASSES OF SLAUGHTER CATTLE

Class is determined by the sex condition of the animal. There are five classes of slaughter cattle—steers, heifers, cows, bulls, and stags. Each class includes a number of grades because each class covers a wide range of conformation, finish, and quality.

## DEFINITIONS OF CLASSES

**Steer.**—A steer is a male bovine animal which was castrated before it had reached sufficient maturity to make reproduction possible and has developed physical characteristics peculiar to its class. As a rule, the animal is castrated when it is not more than a few weeks old, but on the range castration is sometimes deferred until it is 3 or 4 months old.

**Heifer.**—A heifer is a female bovine animal which has never had a calf and which has not reached a stage of advanced pregnancy.

**Cow.**—A cow is a female bovine animal which has had one or more calves or which has reached an advanced stage of pregnancy.

**Bull.**—A bull is an uncastrated male bovine animal which has reached sufficient maturity to make reproduction possible and has developed physical characteristics peculiar to its class. Bulls as a class show greater development of masculine characteristics than do stags.

**Stag.**—A stag is a male bovine animal which was castrated after it had reached sufficient maturity to make reproduction possible and which has developed many of the physical characteristics peculiar to the adult uncastrated male.

In the specifications which follow an effort has been made to maintain single standards—that is, to make "good grade"—for example, stand for a certain range of conformation, finish, and quality regardless of the class being considered. There are, however, certain inherent differences which distinguish the classes and which must be recognized. The following specifications must be interpreted in the light of these differences.

## SPECIFICATIONS FOR OFFICIAL UNITED STATES STANDARDS FOR GRADES OF SLAUGHTER CATTLE

### SLAUGHTER STEERS

There are seven grades of slaughter steers: Prime or No. A1, choice or No. 1, good or No. 2, Medium or No. 3, Common or No. 4, Cutter or No. 5, and low Cutter or No. 6.

**Prime or No. A1.**—A prime or No. A1 grade slaughter steer very closely approaches the ideal in conformation, finish, and quality.

It is rectangular in build and very compact. The body is very broad and deep in proportion to its length. Top and under lines are straight and parallel, as are the lines of the sides when viewed from the front or rear or from above. The different parts are developed and balanced in a very superior manner, the proportion of loins, ribs, and rounds combined being very high.



The head is very short and broad. The neck is very short and thick, and the legs very short and set very wide apart. All parts are very thickly and evenly fleshed, each part having its proper proportionate thickness. The very thick fleshing causes each part to have a degree of fullness very much above the average, giving it a very plump, full, and well-rounded appearance.

The animal carries a very thick covering of fat. The thickness varies, being greatest over the back, brisket, twist, and rear flank and gradually diminishing over the sides and legs to the hock and knee joints. The fat covering is very smooth and evenly distributed, being free of ties, rolls, and bunches or excessive patches around the tail head. Very large deposits of fat in the brisket, flanks, twist, and cod cause these parts to be rounded out or distended to a degree very much above the average. This external fat is very firm.

The animal is very neat and trim in appearance. Bones are of medium size. The joints of the legs show no indications of coarseness. The flesh is very firm. The hide is loose, pliable, and of medium thickness. The hair has a very decided gloss or sheen.

**Choice or No. 1.**—A Choice or No. 1 grade slaughter steer is markedly superior in conformation, finish, and quality.

Its general build or shape is rectangular and compact. The body is broad and deep in proportion to its length. Top and under lines are straight and nearly parallel, with the lines of the sides presenting a like appearance when viewed from the front or rear or from above. The different parts are developed and balanced in a superior manner, the proportion of loins, ribs, and rounds combined being high.

The head is short and broad. The neck is short and thick. Legs are short and set wide apart. The fleshing of each part is thick and even, having nearly its proper proportionate thickness. Each part has a degree of fullness in its lines which is much above the average, giving the animal a plump, full, and well-rounded appearance. It lacks somewhat, however, the plumpness and fullness of the prime grade steer.

The covering of external fat is thick over the shoulders, crops, back, loins, and rump and moderately thin over the middle of the sides and lower part of the shoulders and thighs. Occasionally the fat covering is slightly excessive, and although usually it is smooth it may show small ties, rolls, or bunches over the ribs and loins and rather large patches of fat around the tail head. Large deposits of fat in the brisket, flanks, twist, and cod cause these parts to be rounded out or distended much above the average. In all instances the fat is firm.

The general appearance of the animal is neat and trim, reflecting superior breeding and handling. The bones are of medium size and the joints of the legs are smooth. The flesh is firm, the hide is of medium thickness, is loose and pliable, and the hair has a decided gloss or sheen.

**Good or No. 2.**—A Good or No. 2 grade slaughter steer has a moderately high degree of conformation, finish, and quality.

In build or shape it tends to be rectangular and is moderately compact. The breadth and depth of body in proportion to its length are slightly above the average. Top and under lines tend to be straight, even, and nearly parallel. When viewed from the front or rear or from above, the lines of the sides are also moderately straight and even, being practically parallel. The different parts are developed and balanced in such a way as to result in a moderately high proportion of loins, ribs, and rounds combined.

The head is moderately short and wide. The neck is moderately short and thick. Legs are moderately short and are set noticeably wide apart. The thickness of fleshing results in a degree of fullness and smoothness of each part which is moderately above the average of steers as a class and this gives the different parts a full, plump, and rounded appearance.

A good grade slaughter steer, as a rule, has a moderately thick covering of fat and in some instances this is much too thick to be ideal for this grade. The fat covering is usually moderately thick over the shoulders, crops, back, loins, and rump, but is generally thin over the lower part of the shoulders and rounds and the middle of the sides. The fat covering is usually moderately smooth, but in cases where steers of this grade are excessively fat, ties, rolls, or bunches of considerable size and excessive patches of fat around the tail head are in evidence. Moderately large deposits of fat in the brisket, flanks, twist, and cod give these parts an appearance of being rounded out or distended to a moderate degree. The fat covering is moderately firm.

In most cases the animal has a moderate degree of neatness and trimness. The bones are of medium size and the joints of the legs are moderately smooth. Flesh is moderately firm and the hide is of medium thickness and is often moderately dry and inelastic. The hair has a moderate degree of gloss.

**Medium or No. 3.**—A Medium or No. 3 grade slaughter steer is slightly deficient in conformation, finish, and quality.

In build or shape it is slightly rangy or angular. The body is slightly narrow and shallow in proportion to its length. The top and under lines and the lines of the sides are slightly oblique and irregular. The different parts are developed in such a way as to result in a slightly low proportion of loins, ribs, and rounds combined.

The head is slightly long and narrow. The neck is slightly long and thin and the legs slightly long and set slightly close together. The fleshing is slightly thin and uneven. Because of the thinness of fleshing, the lines of many of the different parts are slightly depressed. The bones of the shoulders, back, ribs, hips, and rump are slightly prominent.

The fat covering is slightly thin over the shoulders, crops, back, loins, and rump, and very thin over the middle of the sides and over the lower part of the shoulders and thighs. The fat is not sufficient to cause any ties, rolls, or bunches of fat, but occasionally there are somewhat excessive patches of fat around the tail-head. The slightly small quantities of fat deposited in the brisket, flanks, twist, and cod cause those parts to be only slightly distended and the hide at these points is usually slightly shriveled and wrinkled. The fat is, as a rule, slightly soft.

A steer of this grade is slightly coarse in features and over the shoulders and rump. The bones are slightly large and the joints of the legs are slightly rough. The flesh is slightly soft. The hide is often too thick and, as a rule, it is slightly inelastic and tight. The hair is slightly dry and harsh.

**Common or No. 4.**—A Common or No. 4 grade slaughter steer is deficient in conformation, finish, and quality to a marked degree.

In build or shape it is rangy or angular. The body is narrow and shallow in proportion to its length. Top and under lines are uneven and oblique to a marked extent as are the lines of the sides. The different parts are developed in such a way as to result in a considerably less than average proportion of loins, ribs, and rounds combined.

The head is long and narrow, the neck is long and thin, and the legs are long in proportion to depth of body and set much too close together. The flesh covering is thin and causes the lines of each part to be depressed, sunken, or hollowed out in appearance. Such a steer is rough over the shoulders, crops, back, loins, hips, and rump, and the bones of the shoulders, ribs, and hips and the backbone are quite prominent.

The fat covering is thin over the shoulders, crops, back, loins, and rump and does not extend very far down on the sides. As a rule, the middle of the sides and the lower parts of shoulders and thighs are entirely lacking in fat covering. The fat covering is not sufficient to cause ties, rolls, or bunches, but small patches of fat are sometimes in evidence around the tail-head. Only small amounts of fat are deposited in the brisket, flanks, twist, and cod, and at these points the hide is badly wrinkled. In most instances the fat is soft.

A steer of this grade is for the most part unkempt and ill cared for in general appearance. Bones usually are large and the joints of the legs are, in most cases, rough. The flesh is soft, the hide is inelastic and tight, and the hair is harsh, dry, and decidedly lacking in gloss.

**Cutter or No. 5.**—A Cutter or No. 5 grade slaughter steer is very deficient in conformation, finish, and quality.

In general build or shape it is very rangy or angular. The body is very narrow and shallow in proportion to its length. Top, under lines, and side lines are very irregular and oblique. The different parts are developed in such a manner as to result in a very low proportion of loins, ribs, and rounds combined.

The head is very long and narrow and the neck is very long and thin. The legs are very long and set very close together. The flesh covering is very thin and this causes the lines of each part to be depressed, sunken, or hollowed out to a very marked degree. Hence, the steer is very rough over the shoulders, crops, back, loins, hips, and rump. The shoulders, hips, backbone, and ribs are all very prominent.



The fat covering is very thin over the shoulders, crops, back, loins, and rump. There is practically no fat covering over the greater part of the shoulders, sides, and thighs. Very small deposits are found in the brisket, flanks, twist, and cod and, as a rule, the hide at these points is very wrinkled.

A slaughter steer of this grade is very unkempt and ill cared for in appearance. Bones are very large and the joints of the legs are very rough and coarse. The flesh is either very soft or slightly hard. The hide is thick and invariably is very inelastic and tight. The hair is nearly always very dry and harsh.

**Low cutter or No. 6.**—A Low Cutter or No. 6 grade slaughter steer is extremely deficient in conformation, finish, and quality.

In general build or shape it is extremely rangy or angular. The body is extremely narrow and shallow in proportion to its length. Top and under lines are extremely irregular and oblique as are the lines of the sides. Such a steer has an extremely low proportion of loins, ribs, and rounds combined.

The head is extremely long and narrow. The neck is extremely long, tapering, and thin, and legs are also extremely long in comparison to depth of body and are set extremely close together. The flesh covering is extremely thin and the lines of the different parts are depressed, sunken, or hollowed out to an extreme degree. The steer is extremely rough over the shoulders, crops, back, loins, hips, and rump and the bones of the shoulders and hips, the ribs, and the backbone are all extremely prominent.

There is no distinguishable fat covering. Even the ribs, loins, and rump are entirely lacking in such covering. There are no noticeable deposits of fat either in the brisket or rear flank, and the hide at these points usually hangs in folds and is, as a rule, extremely wrinkled.

The steer usually has an extremely unkempt and poorly cared for appearance. Bones are extremely large and the joints of the legs almost invariably are extremely rough. The flesh, as a rule, is either hard or extremely soft. The hide is extremely thick, inelastic, and tight. The hair usually appears extremely harsh and dry.

#### SLAUGHTER HEIFERS

There are seven grades of slaughter heifers: Prime or No. A1, choice or No. 1, good or No. 2, Medium or No. 3, Common or No. 4, Cutter or No. 5, and Low Cutter or No. 6.

**Prime or No. A1.**—A Prime or No. A1 grade slaughter heifer makes a near approach to perfection in conformity, finish, and quality.

In general build or shape it is rectangular and compact. The body is very broad and deep in proportion to its length. The top and under lines are straight and parallel as are the lines of the sides. The different parts of the animal are so developed and balanced as to result in a very high proportion of loins, ribs, and rounds combined.

The head is very broad and short, the neck very short and thick, and the legs very short and set very wide apart. All parts are very thickly fleshed, each having its proper proportionate thickness. This very thick fleshing causes the lines of each part to appear very full, plump, and well rounded.

A heifer of this grade has a very thick covering of fat over the shoulders, crops, back, loins, and rump, with a proportionately thick covering over the middle of the sides, the lower part of the shoulders and thighs, and extending down to the hock and knee joints. The fat covering is very smooth and is free from ties, rolls, bunches, and excessive patches of fat around the tail-head. Very large deposits of fat in the brisket, flanks, twist, and around the udder cause those parts to be rounded out or distended to a very high degree. All fat is very firm.

A heifer of this grade is very neat and trim in appearance. The bones are small in proportion to the size and weight of the animal. The joints of the legs are very smooth. The flesh is very firm. The hide is very pliable and loose, and the hair is oily and has a very decided gloss or sheen.

**Choice or No. 1.**—A Choice or No. 1 slaughter heifer is markedly superior in conformation, finish, and quality.

In general build or shape it is rectangular and compact. The body is broad and deep in proportion to its length. Top and under lines are straight and nearly parallel. Not infrequently the lines of the sides show a very slight tendency to converge at a point in front of the animal. When this occurs it is due to slightly less width of body through the shoulders than through the

hips. The different parts are developed and balanced in such a way as to result in a high proportion of loins, ribs, and rounds combined.

The head is wide and short, the neck short and thick, and the legs short and set wide apart. The fleshing of each part is thick, with a slight tendency toward unevenness. The forequarters are slightly less thickly fleshed than the hindquarters, but each part appears full, plumb, and well rounded.

The fat covering is thick over the shoulders, crops, and back, and usually slightly thicker over the loins and rump. It is moderately thick over the middle of the sides, shoulders, and round and extends well down toward the knee and hock joints. The fat covering is generally smooth, but often it has small ties, rolls, or bunches over the loins or ribs and somewhat excessive patches of fat around the tail-head. There are large deposits of fat in the brisket, flank, and twist and around the udder, giving these parts a well-rounded or distended appearance. The fat is always firm.

A heifer of this grade possesses a moderate degree of refinement. The bones are of medium size and the joints of the legs are smooth. The flesh is firm. The hide is moderately thick and is loose and pliable. The hair is oily and has a decided gloss or sheen.

**Good or No. 2.**—A Good or No. 2 grade slaughter heifer possesses a moderately high degree of conformation, finish, and quality.

In build or shape it tends to be rectangular and is moderately compact. The body is moderately broad and deep in proportion to its length. Top and under lines tend to be even, straight, and parallel. The lines of the sides tend to be even, but as a rule they converge slightly at a point in front of the animal. The development of the different parts is such as to result in a moderately high proportion of loins, ribs, and rounds combined.

The head is moderately short and wide, the neck moderately short and thick, and the legs moderately short and set moderately wide apart. Fleshing is moderately thick, but as a rule is slightly uneven, being slightly less thick over the forequarters than the hindquarters. As a rule, a heifer of this grade has moderately full lines and therefore presents a moderately plump appearance.

A slaughter heifer of this grade usually possesses a moderately thick covering of fat over the loins and rump and a slightly thinner covering over the shoulders, crops, and back. It also possesses a thin layer of fat over the lower part of the shoulders, round, and the middle of the sides. Some heifers which fall in this grade possess a fat covering which is much too thick and in some cases there are large ties, rolls, or bunches of fat over the loins or ribs and patches of fat around the tail-head. The fat is always moderately firm.

A slaughter heifer of this grade usually is slightly too coarse or too refined in general appearance. Bones are slightly too large or too small. The joints of the legs are moderately smooth. Flesh is moderately firm. The hide is pliable, loose, and of medium thickness. The hair is moderately oily and possesses a moderate degree of glossiness.

**Medium or No. 3.**—A Medium or No. 3 grade slaughter heifer is slightly deficient in conformation, finish, and quality.

In build or shape it is slightly rangy or angular. The body is slightly narrow and shallow in proportion to its length. The top and under lines and the lines of the sides are slightly irregular and divergent. The parts of the animal are developed in such a way as to result in a slightly low proportion of loins, ribs, and rounds combined.

The head is slightly long and narrow, the neck slightly long and thin, and the legs slightly long and set slightly close together. The fleshing is slightly thin and uneven, being slightly thinner over the forequarters than the hindquarters. Largely because of the thinness of fleshing the bones of the shoulders, hips, and the backbone and ribs are slightly prominent.

The fat covering is slightly thin over the shoulders, crops, back, loins, and rump and is thin over the middle of the sides and the lower part of the shoulders and thighs. As a rule the fat covering is not sufficient to cause ties, rolls, or bunches, but frequently there are small patches of fat around the tail-head. Only small quantities of fat are deposited in the brisket, rear flank, and twist, and the hide at these points usually is slightly shriveled and wrinkled. The fat, as a rule, is soft.

A slaughter heifer of this grade, as a rule, is slightly too coarse or too refined. Bones are slightly too large or too small, and the joints of the legs generally are slightly rough. The flesh is slightly soft. The hide is slightly too thick or too thin and is inclined to be tight and slightly lacking in pliability. The hair is slightly dry and harsh.



**Common or No. 4.**—A common or No. 4 grade slaughter heifer is deficient in conformation, finish, and quality to a marked degree.

In build or shape it is rangy or angular. The body is narrow and shallow in proportion to its length. The top and under lines are irregular and divergent as are the lines of the sides. The different parts are developed in such a way as to result in a considerably less than average proportion of loins, ribs, and rounds combined.

The head is long and narrow, the neck long and thin, and the legs long and set much too close together. The flesh covering is thin and causes the lines of the different parts to be sunken or hollowed out in appearance. The animal is rough over the shoulders, crops, back, loins, hips, and rump, and the bones of these parts are rather prominent.

The fat covering is thin over the shoulders, crops, back, loins, and rump and does not extend down very far on the sides. The lower part of the shoulders and round and the middle of the sides are entirely lacking in fat covering. The external fat on a heifer of this grade is not sufficient to produce ties, rolls, or bunches, but small patches of fat are frequently found around the tail-head. Only small quantities of fat are deposited in the brisket, flanks, and twist, and the hide covering these parts generally is badly wrinkled. The fat is soft.

A slaughter heifer of this grade usually is very coarse or very refined and generally appears unkempt and ill cared for. Bones are usually much too large or too small, and the joints of the legs in most cases are rough. The flesh is soft. The hide is inelastic and tight. The hair is harsh, dry, and decidedly lacking in oiliness and luster.

**Cutter or No 5.**—A Cutter or No. 5 grade slaughter heifer is very deficient in conformation, finish, and quality.

In general build or shape it is very rangy or angular. Top and under lines are very irregular and divergent as are also the lines of the sides. The different parts are developed in such a way as to result in a very low proportion of loins, ribs, and rounds combined.

The head is very long and narrow, the neck very long and thin, and the legs very long and set very close together. The flesh covering is very thin and this causes the lines of the different parts to appear very much depressed or sunken. The animal is very rough over the shoulders, crops, back, loins, hips, and rump and the bones of these parts are very prominent.

The fat covering is very thin over the shoulders, crops, back, loins, and rump. There is practically no fat covering over the greater part of the shoulders, sides, and thighs. Very small deposits of fat in the brisket, flanks, and twist and around the udder cause the hide at these points to be very wrinkled.

A slaughter heifer of this grade is very unkempt and ill cared for in appearance. Bones usually are very large or very small and the joints of the legs very rough and coarse. The flesh is either very soft or slightly hard. The hide generally is very thick or very thin and invariably is very inelastic and tight. Nearly always the hair is very dry and harsh.

**Low cutter or No. 6.**—A Low Cutter or No. 6 grade slaughter heifer is extremely deficient in conformation, finish, and quality.

In general build or shape it is extremely angular or rangy. Top and under lines are extremely irregular and divergent with the under line usually showing a pronounced sag in the middle. The lines of the sides are extremely irregular and divergent. The different parts are developed in such a way as to result in an extremely low proportion of ribs, loins, and rounds combined.

The head is extremely long and narrow; the neck extremely long, thin, and tapering; and the legs extremely long in proportion to depth of body and are set extremely close together. The flesh covering is extremely thin and the lines of the different parts are extremely depressed, sunken, or hollowed out in appearance. The animal is extremely rough over the shoulders, crops, back, loins, hips, and rump, and the bones of these parts are extremely prominent.

The fat covering is extremely thin; even the ribs, loins, and rump are almost entirely lacking in such covering. There are no distinguishable deposits of fat either in the briskets or rear flank, and the hide surrounding these parts usually is extremely wrinkled and hangs in folds.

A slaughter heifer of this grade is extremely unkempt and unattractive in appearance. The bones are either extremely large or small and the joints of the legs are usually extremely rough. The flesh is either hard or extremely soft. The hide is extremely tight and lacking in pliability. The hair is extremely dry, harsh, and lacking in luster.

## SLAUGHTER COWS

There are six grades of slaughter cows: Choice or No. 1, Good or No. 2, Medium or No. 3, Common or No. 4, Cutter or No. 5, and Low Cutter or No. 6.

**Choice or No. 1.**—A choice or No. 1 grade slaughter cow is markedly superior in conformation, finish, and quality.

In general build or shape it is rectangular and compact. The body is broad and deep in proportion to its length. Top, under, and side lines are straight and nearly parallel, with a slight tendency to converge at a point in front of the animal. The different parts are developed in such a way as to result in a high proportion of loins, ribs, and rounds combined.

The head is short and wide, the neck short and thick, and the legs are short and set wide apart. The fleshing is thick but slightly uneven, that of the forequarters being noticeably thinner than in the hindquarters. The lines of the different parts are full, plump, and well rounded.

The fat covering is very thick but usually is noticeably uneven, being slightly thinner over the shoulders, crops, and back than over the loins and rump. In some instances the fat covering is slightly excessive, and small ties, bunches, or rolls appear over the ribs and loins with somewhat excessive patches of fat around the tail-head. Very large deposits of fat in the brisket, flanks, and twist cause those parts to be very full and distended. The fat covering is usually very firm.

A slaughter cow of this grade presents a very well cared for appearance and possesses a moderate degree of refinement. Bones are of medium size and the joints of the legs usually are small and smooth. The flesh is firm. The hide is of moderate thickness, very loose and pliable. The hair is very oily and has a decided gloss or sheen.

**Good or No. 2.**—A Good or No. 2 grade slaughter cow possesses a moderately high degree of conformation, finish, and quality.

In build or shape it tends to be rectangular and is moderately compact. The body is moderately broad and deep in proportion to its length. The top line tends to be straight but the under line usually sags to a slight extent. The lines of the sides tend to converge at a point in front of the animal. The different parts are so developed as to result in a moderately high proportion of loins, ribs, and rounds combined.

The head is moderately short and wide, the neck moderately short and thick, and the legs moderately short and set moderately wide apart. The fleshing is moderately thick and uneven, forequarters being less thickly fleshed than the hindquarters. The lines of the different parts are moderately full, plump, and rounded out.

The fat covering, as a rule, is moderately thick over the loins and rump but usually is noticeably thinner over the shoulders, crops, and back. As a rule, it is slightly thin over the middle of the sides and the lower part of the shoulders and rounds. In some instances the fat covering of a cow of this grade is excessive and results in large ties, rolls, or bunches over the loins or ribs and excessive patches of fat around the tail-head. Moderately large deposits of fat in the brisket, flanks, and twist cause those parts to appear moderately full and distended. The fat covering is always moderately firm.

In general appearance a cow of this grade is moderately neat and trim but as a rule is slightly too refined or too coarse. Bones usually are slightly too large or too small, and in most cases joints of the legs are moderately smooth. Flesh is moderately firm. The hide generally is either slightly too thick or too thin but is moderately loose and pliable. The hair is moderately fine and oily and has a slight gloss or sheen.

**Medium or No. 3.**—A Medium or No. 3 grade slaughter cow is slightly deficient in conformation, finish, and quality.

In build or shape it is slightly rangy or angular. The body is slightly narrow in proportion to its length. Top and under lines are slightly irregular with the under line generally showing a sag in the middle. The lines of the sides show a marked tendency to converge at a point in front of the animal. The different parts are developed in such a way as to result in a slightly low proportion of loins, ribs, and rounds combined.

The head is slightly long and narrow, the neck slightly long and thin, and the legs slightly long and set slightly close together. The fleshing is slightly thin and uneven, being thinner on the forequarters than the hindquarters. Because of the relative thinness of fleshing the lines of the different parts are slightly concave or sunken. The animal is slightly rough over the shoulders,



crops, back, ribs, loins, hips, and rump, the bones of those parts being slightly prominent.

The fat covering is slightly thin over the loins and rump and still thinner over the shoulders, crops, and back. There is very little fat covering over the middle of the sides and the lower part of the shoulders and thighs. Usually the fat covering is not sufficient to cause ties, rolls, or bunches. There are rather small deposits of fat in the brisket and rear flank, the hide surrounding those parts being slightly shrunken and somewhat wrinkled. The fat covering is slightly soft.

A slaughter cow of this grade usually is somewhat unkempt and ill-cared for in appearance. Bones are either slightly too large or too small, and as a rule the joints of the legs are slightly large and rough. The flesh is slightly soft. The hide is slightly too thick or too thin, slightly tight, and lacking in pliability. The hair is slightly dry and harsh and lacking in oil.

**Common or No 4.**—A Common or No. 4 grade slaughter cow is deficient in conformation, finish, and quality to a marked degree.

In build or shape it is rangy or angular. The body is narrow in proportion to its length. Top and under lines are irregular to a marked extent. The top line usually rises at the hips and dips slightly over the loins. The under line sags in the middle, giving the animal a noticeably paunchy appearance. The lines of the sides converge sharply at a point in front of the animal. The different parts are developed in such a way as to result in a small proportion of loins, ribs, and rounds combined.

The head is long and narrow; the neck long, thin, and tapering to a marked degree; and the legs are placed close together. The fleshing is thin and uneven, that over the forequarters being slightly thinner than over the hindquarters. The relative thinness of fleshing causes the lines of the different parts to appear depressed, sunken, or hollowed out. The animal is rough over the shoulders, hips, and rump, the bones of those parts and the ribs being prominent to a marked degree.

The fat covering is very thin over the loins and rump and extremely thin over the top of the shoulders, crops, and back. There is very little if any fat covering over the middle of the sides and the lower part of the shoulders and thighs. There is insufficient fat covering to cause ties, rolls, or bunches. Fat deposited in the brisket, flanks, and twist is so little that those parts are nearly empty and usually appear much shrunken and wrinkled. The fat covering is soft.

In general appearance a slaughter cow of this grade shows a decided lack of neatness and trimness. Bones usually are much too large or too small, and the joints of the legs in most cases are rough. The flesh is soft. The hide is much too thick or too thin, is inelastic and lacking in pliability to a marked degree. The hair is dry and harsh and decidedly lacking in oil.

**Cutter or No. 5.**—A Cutter or No. 5 grade slaughter cow is very deficient in conformation, finish, and quality.

In general build or shape it is very rangy or angular. The body is very narrow in proportion to its length. The top line usually has a noticeable dip back of the shoulders and a decided dip in front of the hips. The under line usually has a decided sag in the middle. The lines of the sides are very irregular and converge very sharply toward a point in front of the animal. The different parts are developed in such a way as to result in a very low proportion of loins, ribs, and rounds combined.

The head is very long and narrow; the neck very long, thin, and tapering; and the legs very long and set very close together. The flesh covering is very thin and the lines of the different parts present a very sunken or concave appearance. The animal is very rough over the shoulders, hips, and rump, the bones of those parts as well as the backbone and ribs being very prominent. Usually the animal is very paunchy.

The fat covering is extremely thin over the crops, back, loins, and rump, with practically no fat covering over other exterior parts of the animal's body. Only very small quantities of fat are deposited in the brisket and rear flanks, and the hide at those points usually is very shrunken and wrinkled. The little fat covering present on the animal is very soft.

A slaughter cow of this grade is very greatly lacking in neatness and trimness of appearance. Bones usually are very large or very small, and the joints of the legs generally are very large and coarse. The flesh is either very soft or slightly hard. The hide is either very thick or very thin, but always

is very tight and very greatly lacking in pliability. The hair is very dry and harsh.

**Low cutter or No. 6.**—A Low Cutter or No. 6 grade slaughter cow is extremely deficient in conformation, finish, and quality.

In general build or shape it is extremely rangy or angular. The body is extremely narrow in proportion to its length. The top line is extremely irregular and the bottom line sags to an extreme degree. The lines of the sides are extremely irregular and usually converge at an extremely sharp angle toward a point in front of the animal. The parts are developed in such a manner as to result in an extremely low proportion of loins, ribs, and rounds combined.

The head is extremely long and narrow; the neck extremely long, thin, and tapering; and the legs are extremely long and set extremely close together. The flesh covering is extremely thin and the lines of the different parts are extremely depressed, sunken, and concave. The outline of practically the entire skeleton of the animal is visible, the bones of the shoulders, hips, and the back-bone and ribs being extremely prominent. The animal as a rule is extremely paunchy.

There is practically no distinguishable fat covering present, even the ribs, loins, and rump being entirely lacking in such covering. There are no noticeable deposits of fat either in the brisket or rear flanks and the hide at those points usually hangs in folds and is extremely wrinkled.

A cow of this grade is extremely unkempt and uncared-for in appearance. bones are either extremely large or small and the joints of the legs usually are extremely rough. The flesh is either extremely soft or hard to a marked degree. The hide is extremely thick or thin and is extremely tight and inelastic. The hair is extremely harsh and dry.

#### SLAUGHTER BULLS

There are five grades of slaughter bulls: Choice or No. 1, Good or No. 2, Medium or No. 3, Common or No. 4, and Cutter or No. 5.

**Choice or No. 1.**—A Choice or No. 1 grade slaughter bull is superior in conformation, finish, and quality to a marked degree.

In general build or shape it is rectangular and compact. The body is very broad and deep in proportion to its length. The top line from the crops to the tail-head and the under line are straight and even to a high degree, but there usually is a more or less pronounced rise in the top line over the withers and neck. Lines of the sides usually are slightly uneven, bulging more or less at the shoulders and rounds. The different parts are developed in such a manner as to result in a moderately high proportion of loins, ribs, and rounds combined.

The head is very broad and short, the neck very short and extremely thick, and the legs short and set very wide apart. The fleshing is thick over the crops, back, and loins but is somewhat uneven, being somewhat thicker over the shoulders and rounds than on the other parts. The lines of the crops, back, and loins are very full, plump, and well rounded with the lines of the shoulders and rounds extremely full and plump.

The fat covering is thick over the crops, back, loins, and rump but is somewhat uneven, being slightly thinner over the shoulders. The fat covering extends well down over the lower parts of the rounds and shoulders. As a rule it is smooth, although occasionally there are excessive patches of fat around the tail-head. Large deposits of fat in the brisket, flanks, and twist tend to render those parts full and distended to a marked degree. The fat covering is firm.

In general appearance the animal is very neat and well cared for. Bones are of medium size and the joints of the legs are moderately large and rough. The flesh is firm. The hide usually is of medium thickness and is loose and pliable. The hair possesses a decided gloss or sheen.

**Good or No. 2.**—A Good or No. 2 grade slaughter bull possesses a moderately high degree of conformation, finish, and quality.

In build or shape it tends to be rectangular and is moderately compact. The body is moderately broad and deep in proportion to its length. The top line is moderately straight although it generally rises more or less over the withers and neck. The under line is moderately straight. The lines of the sides are slightly uneven, bulging more or less at the shoulders and rounds. The different parts are developed in such a way as to result in a slightly low proportion of loins, ribs, and rounds combined.



The head is moderately short and wide, the neck very short and very thick, and the legs are short and set wide apart. The fleshing is moderately thick over the crops, ribs, back, and loins and slightly thicker over the shoulders and rounds. The lines of the shoulders, rump, and rounds are very full and plump with the lines of the crops, back, and loins moderately full and plump.

The fat covering is moderately thick over the crops, back, loins, and rump but is somewhat uneven, being noticeably thinner over the shoulders and rounds. There is only a thin layer of fat over the middle of the sides and the lower part of the shoulders and rounds. As a rule the fat covering is smooth. Moderately large deposits of fat in the brisket, flanks, and twist make those parts appear moderately full and distended. The fat covering is moderately firm.

A slaughter bull of this grade is moderately neat, trim, and well cared for in appearance. Bones usually are slightly large and the joints of the legs slightly large and rough. The flesh is moderately firm. The hide generally is slightly too thick, but is moderately pliable. The hair usually is moderately oily and glossy.

**Medium or No. 3.**—A Medium or No. 3 grade slaughter bull is slightly deficient in conformation, finish, and quality.

In build or shape it is slightly rangy or angular. The body is slightly narrow and shallow in proportion to its length. The top line is slightly uneven, rising somewhat over the withers and neck and dipping slightly behind the shoulders and in front of the hips. The under line usually rises somewhat from the fore to the rear flank. The lines of the sides are slightly uneven, bulging somewhat at the shoulders and rounds. The different parts are developed in such a way as to result in a low proportion of loins, ribs, and rounds combined.

The head is slightly narrow and long, the neck moderately short and thick, and the legs are slightly long and set slightly close together. The fleshing is moderately thin over the ribs and loins but moderately thick over the shoulders and rounds. The lines of the shoulders and rounds are moderately full, plump, and well rounded.

The fat covering is slightly thin over the crops, back, and loins, and there is practically no fat covering over other parts of the body. The small deposits of fat in the brisket and flanks cause those parts to appear somewhat empty and the hide at those points slightly wrinkled. The fat generally is slightly soft.

A slaughter bull of this grade as a rule is either very coarse or very refined in appearance. Bones are either much too large or much too small, and as a rule the joints of the legs are markedly large and rough. The flesh generally is slightly hard, but may be somewhat soft. The hide is tight. The hair is dry and harsh.

**Common or No. 4.**—A Common or No. 4 grade slaughter bull is very deficient in conformation, finish, and quality.

In build or shape it is rangy or angular to a marked degree. The body is narrow and shallow in proportion to its length. The top line is uneven, with a marked dip back of the shoulders and in front of the hips, with a more or less pronounced rise over the withers and neck. The under line is markedly uneven, being relatively high in the rear flank. Lines of the sides are uneven. The different parts are developed in such a way as to result in a very low proportion of loins, ribs, and rounds combined.

The head is long and narrow, the neck long and thin, and the legs are long and set close together. The fleshing is thin over the crops, back, and loins, but is slightly thicker over the shoulders and round. The animal is markedly rough over the shoulders, crops, back, hips, loins, and rump, the bones of those parts being slightly prominent.

Usually there is no discernible fat covering over any part of the body, even the crops, back, and loins being devoid of fat. As a rule no deposits of fat are apparent in the brisket and flanks.

A slaughter bull of this grade is decidedly lacking in neatness and trimness of appearance. Bones usually are very large or very small, and as a rule the joints of the legs are very large and rough. The flesh is slightly hard as a rule, but may be soft. The hide is markedly inelastic and tight. The hair is very dry and harsh.

**Cutter or No. 5.**—A Cutter or No. 5 grade slaughter bull is extremely deficient in conformation, finish, and quality.

In general build or shape it is extremely rangy or angular. The body is very narrow and shallow in proportion to its length. Top, bottom, and side lines are extremely uneven and irregular. The different parts are developed in such

a manner as to result in an extremely low proportion of loins, ribs, and rounds combined.

The head is very long and narrow, the neck very long and thin, and the legs very long and set very close together. The fleshing is extremely thin over the crops, back, and loins but slightly thicker over the shoulders and rounds. The animal is extremely rough over the shoulders, crops, back, loins, hips, and rump. The outline of practically the entire skeleton is visible, the bones of the shoulders and hips, the backbone and ribs being especially prominent.

There is no discernible fat covering on any part of the body and over the brisket and rear flank the hide usually hangs in folds and is extremely wrinkled.

A slaughter bull of this grade is very unkempt and ill cared for in appearance. Bones generally are extremely large but may be extremely small, the joints of the legs being extremely rough and coarse. The flesh usually is hard or very soft. The hide is either extremely thick or extremely thin, but invariably is extremely inelastic and tight. The hair is very dry and harsh.

#### SLAUGHTER STAGS

There are six grades of slaughter stags: Choice or No. 1, Good or No. 2, Medium or No. 3, Common or No. 4, Cutter or No. 5, and Low Cutter or No. 6.

**Choice or No. 1.**—A choice or No. 1 grade slaughter stag is markedly superior in conformation, finish, and quality.

In general build or shape it is rectangular and compact. The body is broad and deep in proportion to its length. Top and under lines are largely straight with more or less rise in the top line over the withers and neck. The lines of the side are slightly uneven, bulging somewhat at the shoulders and thighs. The different parts are so developed as to result in a high proportion of loins, ribs, and rounds combined.

The head is short and wide, the neck very short and very thick, and the legs are short and set wide apart. The fleshing is thick over the different parts, that of the shoulders and rounds being slightly too thick in proportion to other parts. The lines of the different parts appear plump and full, those of the shoulders and rounds appearing slightly fuller than those of the loins, crops, and back.

The fat covering is thick over the top of the shoulders, crops, back, loins, and rump and somewhat thinner over the middle of the sides and the lower part of the shoulders and thighs. As a rule the fat covering is smooth. Large deposits of fat appear in the brisket, flanks, twist, and cod. The fat is firm.

In general appearance a slaughter stag of this grade is neat and trim. Bones are moderately large and the joints of the legs moderately large and rough. The flesh is firm, the hide is slightly too thick but is loose and pliable. The hair is oily and has a decided gloss or sheen.

**Good or No. 2.**—A Good or No. 2 grade slaughter stag possesses a moderately high degree of conformation, finish, and quality.

In build or shape it tends to be rectangular and is moderately compact. The body is moderately broad and deep in proportion to its length. The top line is moderately straight but usually has a considerable rise over the withers and neck. The under line is moderately straight but usually is somewhat lower at the fore flank than at the rear flank. The lines of the sides are slightly uneven, bulging somewhat at the shoulders and round. The different parts are developed in such a manner as to result in a moderately high proportion of loins, ribs, and rounds combined.

The head is moderately short and wide; the neck moderately short but somewhat too thick, with a pronounced crest. Legs are moderately short and set moderately wide apart. The fleshing is moderately thick over the crops, back, and loins and somewhat thicker over the shoulders and rounds. The lines of the different parts appear moderately full and plump, those of the shoulders and rounds being superior in this respect.

The fat covering is moderately thick over the crops, back, loins, rump, and top of the shoulders, but is thin over the middle of the sides and the lower parts of the rounds and shoulders. As a rule the fat is moderately smooth. Moderately large deposits of fat appear in the brisket, flanks, twist, and cod. The fat covering is moderately firm.

As a rule the animal presents a moderate degree of neatness and trimness in appearance. Bones usually are moderately large and the joints of the legs slightly large and rough. The flesh is moderately firm. The hide generally is



slightly too thick but usually is moderately loose and pliable. The hair is slightly oily and has a slight gloss or sheen.

**Medium or No. 3.**—A medium or No. 3 grade slaughter stag is slightly deficient in conformation, finish, and quality.

In general build or shape it is slightly rangy or angular. The body is slightly narrow and shallow in proportion to its length. The top line is slightly uneven and usually has a pronounced rise over the withers and neck. The under line also is slightly uneven, with a marked tendency to rise toward the rear flank. The lines of the sides are uneven, bulging at the shoulders and round. The different parts are developed in such a way as to result in a slightly low proportion of loins, ribs, and rounds combined.

The head is slightly long and narrow, the neck slightly long but decidedly too thick, and the legs are slightly long and set slightly close together. The fleshing is slightly thin, being disproportionately thicker over the shoulders and rounds. The lines of the parts other than shoulder and round are slightly depressed or sunken. The bones of the shoulders, back, ribs, hips, and rump are slightly prominent.

The fat covering is thin over the crops, back, and loins, with little or no fat covering over most other parts of the body. The very small deposits of fat in the brisket and flanks make those parts appear empty and the hide around them is noticeably wrinkled. The fat covering is slightly soft.

A slaughter stag of this grade usually is unkempt and coarse in appearance. Bones are too large and the joints of the legs large and rough. The flesh is slightly soft. The hide generally is too thick, is slightly tight and slightly lacking in pliability. The hair is slightly dry and harsh.

**Common or No. 4.**—A Common or No. 4 grade slaughter stag is deficient in conformation, finish, and quality to a marked degree.

In build or shape it is rangy or angular. The body is narrow and shallow in proportion to its length. Top and under lines are uneven and oblique to a marked extent, the top lines showing a very pronounced rise over the withers and neck. Lines of the sides are markedly uneven. The different parts are developed in such a way as to result in a considerably less than average proportion of loins, ribs, and rounds combined.

The head is long and narrow, the neck long but disproportionately thick, and the legs are long and set much too close together. The fleshing is thin and the lines of the different parts are depressed or sunken, this being confined largely to the crops, loins, and rump.

The fat covering is very thin, even over the crops, back, loins, and rump, and is totally lacking over other parts of the body. Practically no fat is deposited in the brisket, flanks, and twist, and at those points the hide is badly wrinkled. The small amount of fat covering present usually is soft.

A slaughter stag of this grade is very unkempt, coarse, and ill cared for in appearance. Bones are much too large, and the joints of the legs usually are markedly large and rough. The flesh is soft. The hide is much too thick and is tight and lacking in pliability. The hair is harsh, dry, and decidedly lacking in gloss.

**Cutter or No. 5.**—A Cutter or No. 5 grade slaughter stag is very deficient in conformation, finish, and quality.

In build or shape it is very rangy or angular. The body is very narrow and shallow in proportion to its length. Top and under lines, as well as the lines of the sides, are very irregular and oblique, the top line showing a very pronounced rise over the shoulders and neck. The different parts are developed in such a way as to result in a very low proportion of loins, ribs, and rounds combined.

The head is very long and narrow, the neck very long but very thick in proportion to its length, and the legs very long and set very close together. The fleshing is very thin and the lines of most of the parts except the shoulders and rounds are depressed or sunken to a very marked degree. The animal is very rough over the shoulders, crops, back, loins, hips, and rump, the bones of those parts being very prominent.

There is practically no fat covering on any part of the body.

A slaughter stag of this grade is extremely unkempt, coarse, and ill cared for in appearance. Bones are very large and the joints of the legs very large and rough. The flesh is either very soft or slightly hard. The hide is very thick, very inelastic, and tight. The hair is very dry and harsh.

**Low cutter or No. 6.**—A Low Cutter or No. 6 grade slaughter stag is extremely deficient in conformation, finish, and quality.

